

October 2, 2000, the Federal debt stood at \$5,661,548,045,674.53, five trillion, six hundred sixty-one billion, five hundred forty-eight million, forty-five thousand, six hundred seventy-four dollars and fifty-three cents.

Five years ago, October 2, 1995, the Federal debt stood at \$4,987,587,000,000, four trillion, nine hundred eighty-seven billion, five hundred eighty-seven million.

Ten years ago, October 2, 1990, the Federal debt stood at \$3,261,514,000,000, three trillion, two hundred sixty-one billion, five hundred fourteen million.

Fifteen years ago, October 2, 1985, the Federal debt stood at \$1,823,105,000,000, one trillion, eight hundred twenty-three billion, one hundred five million.

Twenty-five years ago, October 2, 1975, the Federal debt stood at \$553,269,000,000, five hundred fifty-three billion, two hundred sixty-nine million, which reflects a debt increase of more than \$5 trillion—\$5,108,279,045,674.53, five trillion, one hundred eight billion, two hundred seventy-nine million, forty-five thousand, six hundred seventy-four dollars and fifty-three cents during the past 25 years.

ADDITIONAL STATEMENTS

TRIBUTE TO NATHANIEL COBB

• Ms. SNOWE. Mr. President, I rise today to recognize the extraordinary contributions of Nathaniel T. Cobb of Waterville, Maine, to this great Nation.

Nate Cobb is a veteran of World War II, where he served as a combat engineer in the South Pacific and participated in the planning of six invasions during his tenure in the Army. Like so many brave Americans, he came home after the war and continued to contribute to his country and community.

Over the years, Nate has generously and selflessly reached out to fellow veterans and their families in need, working to ensure that veterans receive the benefits they have earned and so richly deserve. To this end, Nate often devoted his weekends and evenings to helping veterans, even as he worked full time for the Waterville Morning Sentinel newspaper in Waterville, Maine for almost 40 years.

In the 1960's Nathaniel Cobb demonstrated impressive foresight in proposing the idea of a veterans cemetery to former Senator Margaret Chase Smith, who worked with him to establish—in Maine—the first state veterans cemetery in the entire country.

As State Adjutant of the American legion at the time, he presented the resolution calling for a veterans cemetery to the State legislature, which approved it unanimously. Not only that, but he worked tirelessly to secure funding for the cemetery, which was dedicated in 1970, and later helped establish a chapel there as well.

Nate's achievements also extend into the realm of the written word, having

written two books about the Maine Veterans Memorial Cemetery in order to raise funds to preserve the ground for generations to come. To this day, the proceeds from the sale of this book are still generating support for the cemetery association. I am proud that a letter I wrote in support of his efforts appears in the second edition of his book.

Nathaniel Cobb also initiated the "Garden of Remembrance" at the cemetery to honor those Mainers whose remains were never found. He was Sate Adjutant for the American Legion twice, State Treasurer for 12 years, and State Chaplain for 6 years. He has served on the Maine Veterans Home Board and on the Veterans Loan Authority Board. It was an honor to work with him on the fight to preserve Maine's only veterans hospital—the Togus Veterans Administration Medical and Regional Office Center—as well as other fundamental needs of Maine's veterans.

I congratulate Nate today as well as express my profound appreciation as an American for the lifetime of service and sacrifice he has rendered. He is truly an effective and doggedly determined advocate for veterans.

I have nothing but the utmost respect for those, like Nathaniel Cobb, who have served with courage, honor and distinction when their country—and the world, no less—needed them so desperately. From World War II through Korea, Vietnam, the Persian Gulf, Bosnia, Kosovo, and numerous other conflicts, freedom and democracy have survived because when the call to duty came, our veterans were there to answer.

It is because of them that we enjoy lives unfettered by oppression, in a democracy that stands as a blueprint—and a beacon—for people the world over. It is because of them that we stand at the vanguard of human rights, human dignity, and personal opportunity.

And as long as America remains a beacon of hope, we must never forget it is a beacon that shines with the bright light of all those, like Nathaniel Cobb, who sacrificed for the principles for which America stands. We may hardly know where to begin in reconciling a debt to them that can never be fully repaid, but we know we can do no less than to try our very best.

In that light, it is truly an honor to congratulate Nate Cobb on a life of accomplishments and contributions to this country of which he should be rightfully proud. He is a credit to Maine and the Nation and a true American hero in every possible sense of the word. Thank you, Mr. President. •

WATERBURY CENTER'S VILLA TRAGARA

• Mr. LEAHY. Mr. President, one of the joys in living in a State as small as Vermont is that you get to know where all the treasures are. One such treasure

is Villa Tragara in Waterbury Center. My family and I have gone there for so many years and have become friends of Tish and Tony DiRuocco. When my mother was alive, she knew that she could call Tony when the Italians won soccer matches and have someone she could speak with in her native tongue, while they both toasted Italy's victory.

Recently Debbie Salomon, Vermont's foremost chronicler of epicurean delights, wrote about the DiRuocco's Restaurant and I ask that the article from the Free Press be printed in the RECORD at this point. •

The article follows:

[From the Burlington Free Press, Sept. 12, 2000]

STRONG MARRIAGE IS SECRET INGREDIENT TO VILLA TRAGARA'S SUCCESS

(By Debbie Salomon)

Behind every great restaurant chef/owner stands a spouse. If the spouse is a woman, chances are she'll put on a nice outfit, slap on some makeup and stand in front taking reservations, dispatching servers, running credit cards, remembering names, smoothing ruffled feathers and smiling, smiling, smiling through aching feet, a throbbing head and sore back.

That's if the baby sitter shows up.

That's Tish DiRuocco. Tish and Tony DiRuocco, owners of Villa Tragara in Waterbury Center, are old-timers in an industry where almost 75 percent of newcomers fail the first year. Villa Tragara recently celebrated its 20th anniversary; in June, Tony was named Restaurateur of the Year by Vermont Lodging & Restaurant Association.

Should have been "Restaurateurs . . ."

"Did you see (the Stanley Tucci film) 'Big Night'?" Tish asks. "Tony's like the chef and the brother is me."

"They are a very strong family, a wonderful team," says Joan Simmons of Craftsbury, a 20-year devotee, who celebrates most family occasions at Villa Tragara, including her mother's 90th birthday.

Simmons describes their entrance: "You would have thought Queen Victoria was arriving."

I thought of Tish as I watched Hadassah Lieberman's rave at the Democratic National Convention. The motto of these strong-willed spouse-partners seems to be Stand By Your Man and Help!

Perhaps Tish and Tony cling so tenaciously to each other and their business because getting there wasn't half the fun.

They met when 19-year-old Tish, a Montrealer, lived with a family in Switzerland to improve her French. The small Swiss town had only one nightspot. Tony—born and educated in Capri, Italy—was the showy bartender.

"He threw bottles into the air and caught them," Tish recalls, still misty-eyed at 48. "I had no money but he made me the perfect drink at the perfect price."

They fell in love. Tony followed her back to Montreal. They married in 1976.

Tish's family had a ski house in Vermont. Her dream was to live here, despite Tony's growing success in cosmopolitan Montreal. They scouted out the Italian restaurant scene in the Stowe vicinity and decided a market existed for Tony's painstakingly elegant (pasta, bread, desserts made in-house) Northern Italian preparations. They found a charming 1820 farmhouse on Vermont 100 in Waterbury Center, which became the restaurant. Tish's parents helped financially, but the complications of non-citizens opening a business in the United States would fill the phone book.

"We were young and naive," Tish admits.

Add "fanatically hard-working" The charming location proved less than ideal, since vacationers driving north to Stowe didn't want to drive back for dinner.

"We had to be creative the first 10 years, until word-of-mouth got around," Tony says.

Finally, the Stowe Montrealers who had adored Tony's cuisine at home rediscovered him and oh, did he cater to their tastes. "They want it special, not off the menu," he says.

"Tony's so intent on pleasing that he's flexible to a fault," Tish adds.

But bumps along the way, including an exhausting foray into retail refrigerated pasta that Tish delivered to gourmet shops between caring for two children and running Villa Tragara, might have derailed a less-committed couple. The Stowe restaurant scene was exploding with competition. Attitudes toward food were changing. "We were a sinking ship but we were going down fighting," Tish admits. Once, things got so bad they closed the door and fled to Martha's Vineyard for a week.

Tony was forced to make changes, to lighten sauces with vegetable purees, to initiate cabarets, dinner theater, jazz, a moderately priced tapas menu and early-bird discounts. Redecoration turned the farmhouse—particularly the mountain-view solarium—into a lively, informal trattoria. Herbs grow along the path to the front door; zucchini clog the compost-enriched garden plot out back.

And, somehow, their marriage has not only survived, but flourished. How? "We drop the restaurant when we go home," Tish says. "If we have an argument, it keeps until the next day."

Watching them you see the connection. "She is my partner, 120 percent," Tony affirms, touching Tish's shoulder. They have led student tours to Italy. They provide food for Odyssey of the Mind and March of Dimes events. On Christmas, Tony contributes lasagna (of all things) to a Christmas dinner at a Waterbury church and donates food to a retirement home.

No wonder, in March of 1999, Tony was one of 59 restaurateurs worldwide (nine in the U.S.) to receive the Insegna Del Ristoratore Italiano, which honors chiefs who leave Italy but "keep the good name alive."

The award was presented by Italian president Oscar Scalfaro. The Pope recognized the honorees during a public audience.

Simmons was happy but not surprised at the recognition. "When you walk in that door you feel special. Tony and Tish are genuinely glad to have your business," she says. The Simmonses drive almost an hour once a month to eat at Villa Tragara. "I'm a schoolteacher, not a rich woman, but we would rather eat at a place we know is good."

Because, Simmons concludes, "Anything else is going out to get some food. This is going out to dinner."

What a nice story.●

WOLFE MIDDLE SCHOOL NAMED 1999-2000 BLUE RIBBON SCHOOL

● Mr. ABRAHAM. Mr. President, in 1982, the United States Department of Education initiated its Blue Ribbon Schools Program. In each year since, the Department has recognized schools throughout the country which excel in all areas of academic leadership, teaching and teacher development, and school curriculum. In other words, Blue Ribbon Schools are the finest public and private secondary schools our

Nation has to offer. They are the schools that set the standard for which others strive. I am very proud to report that nine of the 198 Blue Ribbon Schools named by Secretary Richard W. Riley for 1999-2000 are located in the State of Michigan, and I rise today to recognize Wolfe Middle School, in Center Line, Michigan, one of these nine schools.

The hope of the Center Line Public School system is that their schools will become places where "every person will be a teacher, every teacher will be a leader and every student will be a success." To this end, Wolfe Middle School is a shining example. Its mission statement lays out the following goals: first, to teach students the knowledge and understanding embedded in the Michigan core curriculum; second, to help students explore their elective areas of interest; and, third, to help students as they make the transition from childhood to adolescence. Wolfe Middle School has been successful in these areas because of the teamwork that has developed, not only among faculty and administrators, but also between parents and community members.

This teamwork is best represented in planning teams, groups which involve staff, parents and community members. These teams meet regularly in a constant effort to evaluate, improve and enact goals and objectives which will continue to move Wolfe Middle School and its students in a positive direction. In addition to planning teams, daily teacher team meetings take place in which plans are devised for classroom instruction, grade level activities and professional development. There is an unwavering rule that guides both planning teams and teacher teams: all programs must be dedicated to helping Wolfe students develop academically, socially and emotionally.

In recent years, school improvement has focused largely around the premise that every student should leave Wolfe computer literate. The school has two computer labs, as well as a computer in every classroom. Laptop computers are available to take home from the new Media Center which allow students to do computer homework. In 1999, a Technology Education Laboratory was completed which boasts a robotics area, audio and video production studios, and a computer animation station, making it among the most advanced laboratories in the Midwest. It is important to note that providing students with the opportunity to work with computers is part of an overall plan to encourage their participation in other areas of education and social interaction—it is not an end in itself.

I applaud the students, parents, faculty and administration of Wolfe Middle School, for I believe this is an award which speaks more to the effort of a united community than it does to the work of a few individuals. With that having been said, I would like to recognize Ms. Sue Gripton, Principal of

Wolfe Middle School, whose dedication to making her school one of the finest in our Nation has been instrumental in creating this community. On behalf of the entire United States Senate, I congratulate Wolfe Middle School on being named a Blue Ribbon School for 1999-2000, and wish the school continued success in the future.●

THE END OF AN ERA

● Mr. FEINGOLD. Mr. President, I was born in 1953, the same year that major league baseball made its way back to Milwaukee. I grew up with County Stadium and the countless memories it produced.

When the stadium and I were just six years old, Milwaukee County bore witness to one of the most dramatic games in baseball history. Pittsburgh's Harvey Haddix, pitched 12 perfect innings and lost both the no-hitter and the game to Milwaukee in the 13th.

When the stadium and I were eight years old, the legendary Warren Spahn had a spectacular year. He became the second oldest pitcher to throw a no-hitter and became only the 13th pitcher in history to win 300 games.

When the stadium and I reached 20, the Green Bay Packers won their very first Monday Night Football game. Wisconsinites never forget the last game the Packers played at county stadium nearly six years ago today.

On the year of our nation's bicentennial, when the stadium and I were 23, Hank Aaron hit his 775th and last career home run there. His home-run hitting presence and uncanny style added so much to County Stadium and the aura that surrounded him will never be forgotten.

When the stadium and I reached the age of 45, it was at County Stadium that Mark McGwire and Sammy Sosa both hit their 65th home runs.

And finally, at our ripe age of 47, we must say farewell. Fortunately, its great and storied past will always be in our memories. I look forward to sharing with my family and Brewer fans across the state, the many new thrilling baseball moments that await us at Miller Park.●

MONTANA OLYMPIANS

● Mr. BURNS. Mr. President, I would like to take this opportunity to recognize the achievements of two native Montanans, Mrs. Monica Joan Tranel-Michini, and Mrs. Jean Foster.

Mrs. Tranel-Michini is a Billings native who competed recently in the Sydney Olympics. She not only qualified for the finals of the women's single sculls, a rowing event, but she also placed sixth in the event. Six is a magic number for Monica, because she is the sixth of ten brothers and sisters. She and her family grew up on a cattle ranch just outside of the city limits of Billings, Montana. Before the age of twenty, this now established U.S. champion and Olympic finalist had not